

AMENDMENTS TO THE SPECIFICATION

Please amend the paragraph that spans pages 13-14 of the specification as follows:

"Salting out". The "salting out" effect decreases the solubility of the solute by increasing the organization of water molecules around the ions instead of the solute. It is primarily the result of the competition between the added salt ions and the other dissolved solutes for molecule of solvation salvation. At high salt concentration, so many of the added ions are solvated that the amount of bulk solvent available becomes insufficient to dissolve other solutes (e.g. chitosan). Hence solute-solute interactions become stronger than solute-solvent interactions. This salting out effect results in the dehydration of the solute and its precipitation from solution (Collins and Washabaugh (1985) The Hofmeister effect and the behaviour of water at interfaces. Quarterly Review of Biophysics 18:323-422; Cacace et al., (1997) The Hofmeister series: salt and solvent effects on interfacial phenomena. Quarterly Review of Biophysics 30:241-277; Kunz et al. (2004) 'Zur Lehre von der Wirkung des Salzes' (about the science of the effect of salts): Franz Hofmeister's historical papers. Current Opinion in Colloid and Interface Science 9:19-37). Thus, if the concentration of neutral salts is at a high level (e.g. >0.1 M), in many instances the protein precipitates. The decrease in solvation and neutralization of the repulsive forces allows the proteins to aggregate and precipitate.